

Woman's Daily Magazine Page

THE WOMAN HE MARRIED

By JANE PHELPS.

AN ULTIMATUM.

CHAPTER 88.
"You must take Mr. Williams away. His lungs are affected and he must live, at least for a time, in a different climate."

"You mean—"

"Just what I say—no more. With care he will get well in a different climate. Here, well, in olden times they would call it quick consumption. Now don't let what I have said make you lose your grip on things. You asked for the truth. I have given it to you. But if he goes to Southern California, lives quietly out of doors as much as possible, he will outlive both of us, perhaps."

"Isn't it terrible to think his sickness is the result of a good deed, doctor? His life, perhaps, for that of a tenement house child."

"The ways of God are inscrutable. Your husband is a fine man, a brave man. He will fight to get well and then, if he is half the man he is now, he will persuade him to get away, then good luck to you. I'll run in this evening and hear what he has to say."

"I am afraid it will be hard to get him away. He is already talking of getting back to work."

"It is always hard to make a man give up working. Don't get discouraged, little woman. You must take matters in your own hands for a time. A sick man is not the one to decide matters, but not only to himself but to his family."

"I left the doctor, struggling to keep back my tears, my emotion. But I did not dare to go directly home, my heart was too full. Dick, my big, strong husband had—I couldn't bring myself to even whisper the dread word. He had saved that child, but at what cost? I walked for half an hour, then turned toward home. I had again scoured myself as being to blame, as being the cause of Dick's illness. He wouldn't have saved that child, and so exposed himself if I had done right. I prayed silently for forgiveness and for strength, as I walked home."

"Where in the world have you been, dear?" Dick asked when I went in. "I have been horribly lonely. I should have started for the bank in a minute. I don't understand how anyone can be contented with nothing to do. This hanging around the house is awful."

"You won't hang around much longer, Dick. We are going away."

"Going away? What do you mean, Nan?"

"The doctor told me—I have been to see him, Dick—that if I went to a warmer climate where you could be out of doors most of the time, you would get well quickly. While if we stayed here you wouldn't be able to work for some time."

"Oh, indeed? Well, where are we going?" There was a querulous note in his voice as well as sarcasm. "You know it costs money to travel. I suppose, and that the bank can't be expected to go on paying me forever."

"I know, dear. But the shop has made money. We have some saved, a little, but somehow it will be enough. We will go to Santa Barbara, and you can roam around

among the flowers instead of walking back and forth in these little rooms."

His eyes brightened longingly, but only for a moment. "Don't talk nonsense, Nan!" he said more sharply than I had heard him speak for a long time. "It isn't nonsense! We are going."

"Very well, Mrs. Fixit." He turned away. Then, "Forgive me, Nan, I didn't mean to speak so crossly. But it's such an impossible scheme, and yet so attractive. I couldn't help it." He bent and kissed me.

"It isn't impossible; it shall not be! It will take a few days to arrange matters, but, Dick, please don't oppose anything I do. Promise me you'll get away."

"All right," he said wearily in a hopeless sort of voice that said more plainly than words that he had no faith in my idea, no hope that we could get away.

He laid down and closed his eyes. As I looked at him in the light of what Doctor Hill had told me, his thin face took on a different look. I thought I already saw signs of what the doctor had said might come did he not get away. His eyes were terribly sunken, and the dark circles were so heavy they looked almost black. His hand on his breast, hanging down a little, and I noticed the ring he always had worn hung loosely on his long thin finger.

"He shall go!" I said to myself. "I knew only too well how hard it would be to get him to go with me. But he must. I knew that if he went alone it would take him much longer to get well. This was a nature that required human companionship. Not that of strangers, but of someone he loved. I had a hard task before me. I must keep brave and cheerful, must not let him see my heart-break, and I must find a way to make him go to California without me."

OLD AND NEW SPAIN ARE ON ITINERARY OF WOMAN'S CLUB TODAY

A personally conducted tour through old Spain, with Miss Ethel Hickey and through new Spain with Miss Erna Ferguson, is a promised treat to the Woman's club this afternoon. It is travel day according to the calendar, and Miss Inez Wagelike is the leader.

Misses Elizabeth Zeigler and Niles Strumquist will give a Spanish dance, Miss Jane Walsh will sing "La Golandrina" and "La Paloma." Louis Hesselden will sing some local Spanish songs, and Miss Margaret White will dance a Spanish dance.

Mrs. Dixie Owen, of Oakland, California, will speak briefly in the interest of the Clara Barton memorial.

A board meeting at 2:30 o'clock will precede the regular meeting which begins at 3 o'clock. Mrs. Emily F. Labelle, as president of the board, presiding.

For the low class of seed pearls there is a constant demand among oriental physicians and apothecaries, who grind them into a powder and administer it to patients

Social Calendar

Friday.

Reception of Kappa Kappa Gamma alumnae at 504 Luna boulevard, from 3 to 5 p. m.

Woman's club meeting at 3 p. m. Dance for Pi Kappa Alpha fraternity at Country club at 8:30 p. m.

School Marm's dance at armory at 8:30 p. m.

EMBROIDERY STILL TRIMS NEW SUITS

THE three-piece suit is always with us, never in very great numbers, to be sure, but still it is ever present. Fall seems to be the ideal season to wear the three-piece suit, for one never knows just what the day may be as to temperature. With the three-piece suit one may be warm or cool at will.

Embroidery which designers are always telling us "is going out" is far from that stage. In fact there seems to be just as much embroidery as ever, particularly on suits and wraps. This stunning three-piece suit here is made of rich brown velvet trimmed with dull gold embroidery. The wide, loose sleeves of the coat, together with the embroidery, give a hint of the orient to the coat. The frock is a straight, one-piece model made with a low belt and slight blouse.

The Church of the Holy Ghost at Heidelberg is said to be the only one in the world in which both Protestant and Roman Catholic services are held at the same time. A thin partition in the center separates the two congregations.

skin underneath too far back, for this makes the nail seem rather short.

R. Noble: Discouraged Girl—Whiteheads come from digestive disturbances and would become blackheads if it were not for the fact the skin forms a little crust over the enlarged pore. Bathing the face with a mild soap and peroxide, after which prick the head of each with the point of a fine needle, that has been sterilized. Follow this with more peroxide.

Mrs. J. G. M.: Frieda; Waiting

Keep the Nails Nicely Rounded.—Send an addressed stamped envelope, and the direction will be mailed you.

A. W.: R. G.: Helen M.—To reduce the legs and ankles, massage them each night, using a strong solution of rock salt or that made from Epsom salts.

Bobby—Your dry hair shows a sluggish condition of the scalp. Massage the scalp each night until the blood circulates through it freely or send a stamped addressed envelope for a tonic.

Blue Eyes—If you reduce all over the bust and stomach will be more shapely. Practice deep breathing and dash cold water over chest and stomach each morning, working up a glow afterward, by use of a coarse towel.

EFFICIENT HOUSEKEEPING

By LAURA A. KIRKMAN.

SOME GOOD PICKLES AND RELISHES.

Mixed Pickles: One quart small white onions, 6 large red peppers, 1 quart small cucumbers, 1 quart sliced green tomatoes, 3 tablespoons white mustard seed, 1 tablespoon ground cloves, 1 teaspoon celery seed, vinegar. Select small green tomatoes and slice these thinly, discarding the first slice taken from the stem end; soak these slices in a brine made of 1 cup of salt and 1 gallon of water, overnight. In another bowl soak over night, in a similar brine, the red peppers cut in attractive looking pieces, the onions whole and the cucumbers whole. In the morning drain all these vegetables, rinse in cold water, and drain again. Then put them into sterilized fruit jars mixed, with the spices sprinkled through them and fill the jars to the top with boiling hot vinegar. Seal at once. (These are very crisp and delicious when first opened, but they grow softer after being opened a little while, so for this reason it is best to put them up in pint-size jars or even in half-pint size, so that they will be used quickly after being opened.) This makes a pretty pickle in the jar, especially if care is taken to have the red pepper pieces evenly distributed.

To Put Up One Quart of Dill Pickles at a Time: Fill a glass jar with pickles the size of a finger and between them sprinkle a few dill seeds. When the jar is filled add 1 tablespoon salt and pour cold water to top. Put more dill seed on top of pickles and a few grape-berries, then seal sterilized. Each day put these closed jars in the sun. The water will get cloudy and then, in time, it will clear again. When it clears the pickles are ready for use. (If you use a two-quart jar, add 2 tablespoons salt.)

Spanish Pickles: One peck green tomatoes thinly sliced, 4 large onions also thinly sliced, 1 cup salt, 1-2 ounce cloves, 1-2 ounce allspice berries, 1-2 ounce peppercorns, 1-2 cup brown mustard seed, 1 pound brown sugar, 3 green peppers finely chopped, vinegar. Sprinkle alternate layers of the sliced tomatoes and sliced onions with the salt and let stand overnight. In the morning drain and add the remaining ingredients and just enough vinegar to cover all. Heat gradually to the boiling point, let boil 1-2 hour, then put in hot glass jars and seal at once. Seal at once.

India Relish: Three red peppers, 2-3 pounds either of citron melon or of watermelon rind, 2 heads cabbage, 5 Spanish onions, 2 cups brown sugar, 1 tablespoon salt, 2 teaspoons each of ground cinnamon, ground mace, paprika, mustard and white mustard seed, 1 tablespoon each of curry powder and celery seed, and 1 quart of vinegar. Remove green rind from melon (if watermelon in used discard all the soft portion) and cut into strips or dice. Cover with brine made of 1-4 cup salt and just enough water to cover; let stand overnight and in the morning rinse in cold water, drain, dry on a cloth and chop fine. Put peppers, cabbage and onions through meat grinder (or chop fine by hand), and let these also stand overnight and in the morning brine as that used for the melon. In the morning drain and squeeze in cloth. Mix all ingredients to

gether and let boil 1 hour, then put in hot, sterilized jars and seal at once. (If any reader can not buy Curry powder from her local grocer I can send her the address of a firm that will sell it to her by mail. Send stamped, self-addressed envelope to me for this address.)

WATERFALL TRIM IS NEW HAT MODE

BY ELOISE.

As yet there is scarcely anything definite which can be said of the new fall millinery. Shapes, colors, trimmings and fabrics are many and varied. Black is very popular because of the new vogue for black frocks and suits. Brown is also good and there seems to be a slight tendency to favor purple and napa. But one could not call them the favorite trimmings for ribbons, ornaments and other features are often used.

This charming hat which makes such an attractive frame for the face is a drooping brimmed shape made of brown pressed beaver. A matching feather ornament of uncurled ostrich is suspended from the waterfall style, making an unusual and decidedly smart trimming. A large hat such as this is always pretty for wear with the lovely costume suits and afternoon frocks which are so much worn in winter.

cut out the picture on all four sides. Then carefully fold dotted line 1 its entire length. Then dotted line 2, and so on. Fold each section underneath accurately. When completed turn over and you'll find a surprising result.

The honey-bee has been so prolific in Australia that it would be possible to gather honey in tons if it were profitable.

A diamond known as a "brilliant" has fifty-eight facets. A rose diamond is faceted only on top and has a flat base.

DUKE CITY FILM MAY BE USED AS SINGLE RELEASE

So many unusual scenes in Albuquerque and this vicinity are being filmed by the camera crew of the Burton Holmes Travelogue company that it is being planned now to run the film in one release instead of combining it with scenes of other cities and sections of the southwest. If this is done, Albuquerque and Santa Fe will be the only cities in the United States which have been given a single release by the travelogue company.

The camera crew arrived here Tuesday from Santa Fe where they filmed the fiesta and a number of interesting features of the Ancient city. It is expected that they will remain here over Sunday in order to film the native dance at Martintown. If this is done, it will be the first dance of the sort ever filmed by a motion picture company. The dance is an allegory showing the victory of good over evil and has been handed down among the Spanish speaking people for many generations.

Mr. and Mrs. W. M. Ellison, Jr., who have been visiting at Mr. Ellison's home in Santa Fe, have returned to the college and Mr. Ellison will take up his work as instructor in agriculture for the federal board for vocational education.

Carlos Hawkins of Albuquerque, N. M., stopped over here on his way from San Antonio, Tex., and visited a few days with his cousin, Mrs. G. W. R. Smith.

Director C. F. Monroe of the state college returned Monday morning from Curry county, where he met the Curry county farm bureau and met with the Curry county board of commissioners. He also went into Quay and Union counties and met with the farm bureaus there.

Mr. and Mrs. Jack Pringle, who have come here to make their home again after an absence of three years, are visiting at the home of Dr. G. W. R. Smith and family until they get settled down.

Fred Lindon of Hurley, N. M., has been the guest of Clint Smith at his home at state college during the past week.

Prof. J. W. Carlson, Jr., who taught at this institution during the last year and was at the University of Chicago during the summer, was here visiting friends on his way to the University of Arizona during the past week.

HAGERMAN. The first week of school has ended and the pupils are getting settled down to work although they are hampered by the lack of room and the fact that work is going on on the new building. It is not known definitely when the building will be finished but it was hoped to have it ready for use when school began.

The grade teachers are five, Mrs. Stella B. Palmer, primary and first grade; Miss Ola White, second

PERSONAL NOTES OF THE STATE

STATE COLLEGE.

Miss Leota Ross of Maaffey, N. M., a last year's student of the college, returned Sunday morning from her home and is visiting at the home of Miss Velma Bell at Mesilla Park.

The New Mexico College of Agriculture and Mechanical Arts opened on Monday with a large attendance. The old students began to return a week early and the new students came in great numbers from that time on.

A general assembly was held in Hadley hall Monday afternoon and various members of the faculty spoke to the student on the college.

Rex Truman, federal board official with headquarters at the New Mexico College of Agriculture and Mechanical Arts, left Monday evening on an overland trip to the University of Minnesota, where he will attend the school there this year. He will take up work in farm management and rural economics. Mr. Laughlin, who was formerly head of the vocational department for the federal board at this place, will return and take up the position that Mr. Truman leaves.

Mr. and Mrs. W. M. Ellison, Jr., who have been visiting at Mr. Ellison's home in Santa Fe, have returned to the college and Mr. Ellison will take up his work as instructor in agriculture for the federal board for vocational education.

Carlos Hawkins of Albuquerque, N. M., stopped over here on his way from San Antonio, Tex., and visited a few days with his cousin, Mrs. G. W. R. Smith.

Director C. F. Monroe of the state college returned Monday morning from Curry county, where he met the Curry county farm bureau and met with the Curry county board of commissioners. He also went into Quay and Union counties and met with the farm bureaus there.

Mr. and Mrs. Jack Pringle, who have come here to make their home again after an absence of three years, are visiting at the home of Dr. G. W. R. Smith and family until they get settled down.

Fred Lindon of Hurley, N. M., has been the guest of Clint Smith at his home at state college during the past week.

Prof. J. W. Carlson, Jr., who taught at this institution during the last year and was at the University of Chicago during the summer, was here visiting friends on his way to the University of Arizona during the past week.

HAGERMAN. The first week of school has ended and the pupils are getting settled down to work although they are hampered by the lack of room and the fact that work is going on on the new building. It is not known definitely when the building will be finished but it was hoped to have it ready for use when school began.

The grade teachers are five, Mrs. Stella B. Palmer, primary and first grade; Miss Ola White, second

and third grades; Miss Alta Morgan, fourth and fifth; Miss Julia Gazier, and Miss Ada Belle Thacker, sixth, seventh and eighth grades. The five teachers have a total enrollment of 265.

The high school teachers are E. A. White, superintendent; Miss Pettigrew; Miss Myrtle Rendon; Mrs. Iva Nunn; Miss Mary E. Wagner and Frank Wimberly. The high school has a total enrollment of thirty-seven, making a total of 341.

The W. H. M. met on Wednesday afternoon at the Methodist church. The business meeting was conducted by the president, Mrs. C. W. Curry and several necessary plans were made for an ice cream supper and a program which was to have been held Friday, but was postponed. Plans were also made to re-dedicate a girl who is living at the Waco orphanage.

The L. C. club met on Tuesday afternoon with Mrs. Menoud on Cottonwood row. Election of officers was held and Mrs. DeWoods was re-elected president; Mrs. C. G. Howe, re-elected vice president, and Mrs. L. R. Burek was elected secretary. Mrs. Fife, the former secretary, will leave soon for Kansas where the Fife family will locate.

Among the Hagerman young people who have recently left for school are John Henry Slater, who will attend Park college, near Kansas City; Miss Grace Cole, Carrie Anderson and Florence Jacobson and Earl Truit, who will attend the S. D. A. Southwestern Junior college at Keene, Tex. Others are planning to leave later.

The many friends of Miss Irene Witt, who formerly made her home here, will be interested to learn of her marriage at Las Vegas City; Miss Grace Cole, Carrie Anderson and Florence Jacobson and Earl Truit, who will attend the S. D. A. Southwestern Junior college at Keene, Tex. Others are planning to leave later.

Rev. Will West, who has been seriously ill for some time, is now very low and no hopes are entertained for his recovery. His mother, Mrs. Elizabeth West, and brother, J. F. West, came in last week and are with him.

Mr. Rowell and family have moved to the W. E. King house, where they will reside.

Apple shipments are still continuing and alfalfa seed threshing is being rushed on. Three threshers are very busy now. The hay market is improving some.

Rich Carter of Loving is looking after his orchard interests here this week.

The Menoud family, Mr. and Mrs. O'Dell, Mr. and Mrs. Alter, Miss Esther James, L. R. Burek and M. Iverson are among the recent visitors to Roswell.

Experienced shepherds declare that steep turn their heads to the wind when the day is going to be fine; if they graze with their tails to windward it is a sure sign of rain.

Strength Compels Admiration



A Man Is Just as Young and Strong as His Blood

No man can fight the battles of life and hold his own if his blood is not pure, for rich red blood is what strength is based upon. When you see a strong, vigorous man, who never knows when he is licked, you may wager that such a man has coursing through his veins rich, red blood. Many people have thin, pale blood. They are weak, tire easily, become discouraged quickly, and sometimes feel like giving up the struggle. Such folks need Dr. Pierce's Golden Medical Discovery, which is sold by druggists in liquid or tablet form. Contains no alcohol.

It adds vim, vigor and vitality, tones up the nerves in a wonderful way. This "Medical Discovery" of Dr. Pierce's is made from Blood root, Oregon Grape root, Stone root, contains no alcohol—yet tones up the stomach, stimulates the liver and puts the blood-making glands in the best of condition.

Western Ice and Bottling Co.

PURE DISTILLED WATER FOR SALE—10C. A GALLON

At Plant—Fruit Avenue and Railroad Tracks

PHONE 57.

BEAUTY CHATS

By Edna Kent Forbes.

SHAPING THE FINGER NAILS.

An immense amount can be done toward improving the actual shape of the hand and fingers by shaping the finger nails in different ways.

For instance, if your fingers are very short it is obvious that a fairly long nail will make the fingers seem longer, but you must be very careful about the length of the nail. A nail that is too long will only be ugly and vulgar looking and will not be an improvement even to the prettiest hand.

A blunt finger will be improved by a pointed nail which will give a tapering effect, but here again you must be very careful, for a pointed nail can also be very ugly and only a detriment to an otherwise pretty hand.

A very long finger should never have a long nail, at the same time it should not have too short a nail because this will bring the finger to such a sudden end as only to attract attention to its length.

In other words you must be very moderate, you must never have the nails too long or too short, too pointed or too square. Yet by varying very slightly the shape you can always improve the shape of the fingers. The nail should be rounded to a slight point which should extend beyond the length of the finger when the fingers are short, and about to its edge when the fingers are long. It should be more sharply pointed on a blunt finger, less sharply on a tapering finger.

Always be careful in cleaning the nails that you do not push the

skin underneath too far back, for this makes the nail seem rather short.

R. Noble: Discouraged Girl—Whiteheads come from digestive disturbances and would become blackheads if it were not for the fact the skin forms a little crust over the enlarged pore. Bathing the face with a mild soap and peroxide, after which prick the head of each with the point of a fine needle, that has been sterilized. Follow this with more peroxide.

Mrs. J. G. M.: Frieda; Waiting

Keep the Nails Nicely Rounded.—Send an addressed stamped envelope, and the direction will be mailed you.

A. W.: R. G.: Helen M.—To reduce the legs and ankles, massage them each night, using a strong solution of rock salt or that made from Epsom salts.

Bobby—Your dry hair shows a sluggish condition of the scalp. Massage the scalp each night until the blood circulates through it freely or send a stamped addressed envelope for a tonic.

Blue Eyes—If you reduce all over the bust and stomach will be more shapely. Practice deep breathing and dash cold water over chest and stomach each morning, working up a glow afterward, by use of a coarse towel.

Keep the Nails Nicely Rounded.—Send an addressed stamped envelope, and the direction will be mailed you.

A. W.: R. G.: Helen M.—To reduce the legs and ankles, massage them each night, using a strong solution of rock salt or that made from Epsom salts.

Bobby—Your dry hair shows a sluggish condition of the scalp. Massage the scalp each night until the blood circulates through it freely or send a stamped addressed envelope for a tonic.

Blue Eyes—If you reduce all over the bust and stomach will be more shapely. Practice deep breathing and dash cold water over chest and stomach each morning, working up a glow afterward, by use of a coarse towel.

The Great Purchasing Power of 25c

By making Dr. Price's Baking Powder with Phosphate instead of Cream of Tartar, we are enabled to offer it at a surprisingly low price. You now pay only 25c. for the large-size 12-oz. can of this pure and wholesome baking powder.

Today and Tomorrow Last Days of "Home-Baking" Week

An opportunity cannot last forever, and so we say, go to your Grocer today and receive—free—a copy of Dr. Price's New Cook Book with your purchase of

DR. PRICE'S Phosphate Baking Powder only 25c

For a large size can, 12 oz.

With Dr. Price's Phosphate Baking Powder and this Cook Book, a new joy will come into the home—wholesome baking, economical baking, easy baking. Recipes for every occasion, breakfast, lunch, dinner. New hints, new delights, all are included.

Just one of the Recipes from this New Cook Book:

LUNCHEON OR SANDWICH ROLLS

4 cups flour 1 tablespoon shortening
1 teaspoon salt 1 1/2 cups milk
6 teaspoons Dr. Price's Baking Powder

Sift together flour, salt and baking powder; rub in shortening; add milk, and mix with spoon to smooth dough easy to handle on floured board. Turn out dough; knead quickly a few times to impart smoothness; divide into small pieces; form each by hand into short, rather thick tapering rolls; place on greased pans and allow to stand in warm place 15 to 20 minutes; brush with milk. Bake in very hot oven. When almost baked brush again with melted butter. Bake 10 minutes longer and serve hot. If a glazed finish is desired, before taking from oven brush over with yolk of egg which has been mixed with a little cold water.

These rolls make excellent sandwiches, using for fillings either lettuce and mayonnaise, sliced or chopped ham, chopped seasoned cucumbers, egg and mayonnaise with a very little chopped onion and parsley, or other filling desired.

Dr. Price's Baking Powder is guaranteed to contain no alum. It is the most wholesome low-priced baking powder you can buy!

On Sale at all Grocers